



MATT TAYLOR WINES

2022 KOMOREBI VINEYARD CHARDONNAY WEST SONOMA COAST

WINEMAKING

Komorebi Chardonnay is produced from the Komorebi Vineyard which sits 4 miles from the Pacific Ocean on the West Sonoma Coast. The wine is 100% whole-cluster pressed, fermented in a concrete egg vessel where it remains for 9 months, aged in neutral 600L Demi-Muids for 18 months, and further aged in bottle just over one year. The inspiration for the Chardonnay was to fully express the vineyard site which is dry-farmed by hand, organically and biodynamically.

TASTING NOTES

Intense tart yellow citrus and orchard fruits, moss, lemon sea salt seaweed/Nori, captured coastal sunshine, manzanilla/chamomile, citrus flowers and umami. This is incredibly balanced with wonderful tension, texture, acidity and energy. A mind-boggling adventure into coastal chardonnay that continues to impress and broaden one's understanding of the varietal. Superb!

PAIRING NOTES

The Komorebi Chardonnay pairs well with fresh seafood and fish. A traditional roast chicken dinner is also a wonderful match for this wine.

TECHNICAL CHARACTERISTICS

VARIETAL COMPOSITION

100% Chardonnay

AVA

West Sonoma Coast

HARVESTED

September 8, 2022

VINEYARD

6.25 acres

ELEVATION

900ft | 275m

VINE AGE

15 years

SOIL

Goldridge, Fine Sandy Loam

ROOTSTOCK SELECTIONS

Massale Chardonnay

ECO-INITIATIVES

Dry-farmed, Organic & Biodynamic Practices

VINE TRAINING

Double Guyot

AGING

Aged in neutral 600L Demi-Muids for 20 months and further aged in bottle just under one year.

TOTAL ACID

7.2 g/L

ABV

13.96%

pH

3.15

Pack Size

12/750ml

